

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	Nabedana Inc.
Founded	1689
Profile	We used to have top master brewers of the Niigata and Nanbu brewers make our sake. However, in order to produce sake with more unique characteristics, we decided to break from tradition and started making our sake on our own since 1997. Our company staff members perform the entire process starting from “the birth” of sake, such as rice steaming, koji making and moromi mashing to “the growing”, such as pressing, filtration, pasteurization, storage and bottling. Because of this, we can address and carefully control the

Product Name	Jinyu Ukiyoe "Kabuki"
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Item Number	09591
Case Contents	6
Size	720ml
Class	Junmai
Rice	Miyamanishiki
Rice (kakemai)	processed rice
Water	
Rice-Polishing Ratio	70%
Yeast	701
Sake Meter Value	-8
Acidity	2.4
Amino Acids Level	1.5
Alcohol by Volume	15.8%
Aged	
Introduced in	
Brewery Location	
Brewery Head	Shusaku Takada



EXTRA-DRY	DRY	SEMI-DRY	SEMI-SWEET	SWEET
				○

FRAGRANT	LIGHT	AGED	RICH
			○

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	○	○

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
		○	

Food Pairings	
Meat dishes	

Tasting Notes	
The powerful citric acid that white koji brews gives refreshing acidity. That combined with the sweet sake at its base, creates this unprecedented “sweet and sour sake”. It is delicious when paired with meat dishes that are also good with white wine.	